

# INTER-BAKE<sup>3</sup>™

## INTER-CHANGEABLE BAKER

### Waffle-Sandwich-Pizzelle



**RECIPE AND INSTRUCTION BOOKLET**

No. 5230



**VillaWare®**

## IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. To protect against electrical shock do not immerse cord, plugs, or appliance in water or other liquid.
4. Close supervision is necessary when any appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Do not attempt any internal servicing on this appliance, but return to VILLWARE MFG. CO. for examination, repair, or adjustment.
7. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
8. Do not use outdoors.
9. Do not let cord hang over edge of table or counter, or touch hot surfaces.
10. Do not place on or near a hot gas or electric burner, or in a heated oven.
11. To disconnect, remove plug from wall outlet.
12. Do not use appliance for other than intended use.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electrical shock.
14. This appliance is for household use only.

## POLARIZED PLUG

This appliance has a polarized plug (one blade is wider than the other). As a safety feature, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to defeat this safety feature.

## SAVE THESE INSTRUCTIONS

No serviceable parts inside. Refer servicing to VILLWARE MFG. CO.

1. A short electrical cord is provided to reduce the hazards resulting from entanglement or tripping, etc. As with all electrical appliances, any extension cord must have a rating at least equal to the electrical rating of the appliance. Care should be taken not to allow cords to hang over the edge of a counter or tabletop. (If your appliance has a grounded 3-prong plug, you must use the compatible 3-wire extension cord.)
2. Do not allow appliance to come into contact with any flammable materials such as draperies, walls, etc.

## YOUR INTER-BAKER INCLUDES 3 SETS OF GRIDS

**Waffle** grids, one pair

**Sandwich Grilling** grids, one pair

**Pizzelle Cookie** grids, one pair

The removable grids should be washed when using them for the first time. Wash in warm, soapy water, rinse and dry thoroughly. Never put any part of the appliance in the dishwasher.

**To install grids:** With grid centered on the housing, insert the 2 tabs at back of grids and then press the front of the grid downward until it snaps into position. For safety, it is recommended to use a pot holder or oven mitts when installing or removing hot grids.

**To remove grids:** Slide grid clip at front of unit forward until grid is released. Lift grid out.

## HOW TO USE YOUR INTER-BAKER APPLIANCE

1. Plug unit into 110-120 volt AC wall outlet. When the unit is new you may notice a slight smoking or odor. This is normal and will not recur. The red light will glow, indicating that the baker has begun preheating. It will take 8-10 minutes to reach baking temperature. When the baking temperature is reached the red light will turn OFF. After this point, you will see the light go ON and OFF. This means that the baking temperature is being maintained, and is not telling you when to start or stop baking.

**2.** When using for the first time, thoroughly wash and then dry the baking grids.

**3.** Now you're ready to bake Waffles, grill Sandwiches, or bake Pizzelles. Just insert the appropriate grids, and follow the instructions for the food you are preparing as shown a little further on in this booklet.

**4.** When baking, never use metal utensils, which can damage the non-stick surface of the grids. Let only wood or plastic utensils contact the non-stick surface.

**5.** When finished, remove the plug from the wall socket. Let cool.

**6.** Finally, it's easy to clean up. See clean up instructions further on in this booklet.

### **Making Waffles**

**1.** Before the first waffle of the day use a pastry brush to lightly coat the top and bottom waffle grids with a vegetable oil or melted shortening. Spray shortenings work well for this purpose.

**2.** Ladle just enough batter to fill lower grid so that the peak areas of the grid are covered. If necessary, a spatula may be used to spread the batter into the corners of grid.

**3.** Close the baker. Do not open the baker for at least 1-1/2 minutes. Opening too soon will cause unbaked waffles to split, top from bottom.

**4.** Remove waffles from the grid with a non-metallic utensil. Waffles are ready to serve.

**5.** If you need to take a short break, or are interrupted, close the baker to maintain maximum heat. A hot waffler produces best results. Waffles may tend to stick if the iron cools down.

### **For Best Waffle Baking Results**

DO NOT OPEN WAFFLER during the first 90 seconds of baking. Wait until most of the escaping steam slows down. If opened to soon, waffle will split and become difficult to remove.

STIR WAFFLE BATTER just until large lumps disappear. Do not

over-mix.

IF YOU NEED TO TAKE A SHORT BREAK or are interrupted, close the baker to maintain maximum heat. A hot waffler produces best results. Waffles may tend to stick if the iron cools down.

**EXTRA CRISPY WAFFLES** may be produced by allowing a longer baking time. Shorten the baking time for less crispiness.

**LIGHTER WAFFLES** may be produced by first beating the egg yolks, blending with flour & other ingredients, then gently folding beaten egg whites into the batter.

**WHEN SERVING WAFFLES** flip them over onto a plate with bottom side up. Gravity lets the bottom fill out completely, whereas there is not always enough rise for the batter to perfectly fill out the top half of the waffle grid.

**FOR A CRISPIER WAFFLE** you may use a cooling rack to let waffles cool down and dry out.

### **Making Sandwiches**

**1.** Each time you grill sandwiches, use a pastry brush to lightly coat the top and bottom waffle grids with a small amount of margarine, butter or shortening. A spray shortenings may be used for this purpose.

**2.** Close the Inter-Baker and prepare sandwich while unit is heating.

**3.** Fully open the Inter-Baker. Place a slice of bread in the bottom half with the buttered side against the grid.

**4.** First, form a hollow by pressing the bottom slice of bread into the bottom grid-cavity, and then fill the sandwich.

**5.** Cover sandwich with the top slice, keeping the buttered side up, and carefully close the sandwich maker. Do not force shut. Steam will escape from between the grids while pressing sandwich together. Care must be taken to assure that fingers are kept away from the escaping steam.

**6.** Lock the two halves together with the handle clip while sandwiches are toasting.

7. Your sandwich will be toasted in about 3-4 minutes. Toast longer or shorter to suit your taste. Baking times vary according to type of bread or food you are cooking, and how well you prefer it done. Open the toaster and remove sandwich using plastic or wooden spatula. Never use metal utensils which may damage the non-stick coating.

8. Close the lid to maintain proper baking temperature until ready to toast the next sandwiches.

9. While sandwiches are cooking, you may prepare additional sandwiches ahead of time.

## Making Pizzelles

1. Before the first pizzelles of the day only, use a pastry brush to carefully coat the entire surface of both halves of the pizzelle baker with vegetable oil or melted shortening. Spray shortenings work very well for this purpose. Repeat this only at the start of each day that you bake pizzelles.

2. Place about 1 heaping teaspoon of batter on each grid pattern. With some experimentation, you will learn that by placing the batter slightly behind the center of the pattern (that is, away from you) your pizzelles will come out closer to a round shape. This is because as you close the iron, the batter squeezes forward a little.

3. Close the baker, press the handles together, and fasten with the handle clip. Baking will take approximately 30-45 seconds depending on your preference for browning, or the consistency of your batter. NOTE: Grip only the black, cool-touch handle parts. Use care not to touch the heated metal housing area near the handles.

4. Remove pizzelles from the grid with a spatula. If flat pizzelles are desired, place on a counter top to cool. If you wish to shape your pizzelles, do so by removing one pizzelle from the grid and shaping immediately while still warm. Your 2nd pizzelle will remain warm and pliable on the hot grid until you are ready to remove it for shaping. You may use the included Cone Roller to form small cone shapes.

5. If you need to take a short break, close the baker to reserve heat. When you return to baking, you will notice that the first two pizzelles will

bake much faster because extra heat has been allowed to build up.

6. When you are through baking, simply unplug from the wall outlet to turn off, and leave baker open to allow it to cool. After it has cooled, brush crumbs from the grooves and wipe off grids with a dry paper towel to absorb any excess margarine or shortening.

## For Best Pizzelle Baking Results

**BAKING HINT** Place batter on hot grid as quickly as you can. It is normal for the center of the 1st cookie that you bake to tend to look a little darker in the center than the 2nd pizzelle cookie. This is because the first lump of batter starts baking instantly the moment it touches the hot grid. Anyway it is normal that there is some color and size variations when serving pizzelles, with some cookies baking a little darker or lighter or larger or smaller, etc.

**MORE ABOUT PLACING THE DOUGH** You may use 2 spoons to place batter on the grid, using the 2nd spoon to push off the batter. Another method is to first roll the batter into 2 balls, and then quickly place the 2 balls on the grids. Still another method used if you have a cookie press, is to use the cookie press to dispense the pizzelle dough onto the grids. The cookie press is faster than using 2 spoons, however the use of 2 pre-rolled balls is probably the fastest.

**SNOW FLAKE EDGE PIZZELLES** If you want a "snow flake" edged pizzelle, one that has an irregular, flowery edging, use a smaller amount of batter. In this way your pizzelles will not fill out to the "full-circle" size. The batter will not spread out to cover the full pattern on the grid. This "under-size" gives the pizzelle the attractive, irregular edge "snow-flake" border preferred by many.

**FULL-CIRCLE SIZE PIZZELLES** If you want a full size pizzelle, one that fills out the "full-circle" of the pizzelle pattern on the grid, place a greater amount of batter on the grid. The batter should spread out to go beyond the full pattern of the grid. After baking, you may use a kitchen scissors to trim off the extra "flashing" around the cookie circle to obtain a full patterned pizzelle.

**SERVING & STORING** Pizzelles are light and crisp. Serve them plain or dusted with powdered sugar. Also, they can be easily shaped while still

hot right off the iron and formed into a cone, cylinder, or even a cup, and filled with your favorite filling. For more crispness, cool the warm pizzelles on a wire rack. To keep them crisp, store them in an airtight container.

## CLEANING AND CARE OF YOUR INTER-BAKER

A few easy steps to keeping your Inter-Baker looking and working like new.

1. When you are finished baking, unplug from the wall outlet. Leave baker open to allow it to cool. Never immerse the electrical appliance in water.
2. After cooling, remove grids and wash in hot soapy water, or wash grids in dishwasher. Do not use anything abrasive that can scratch or damage the non stick coating.
3. If any filling is baked on, or otherwise difficult to remove, pour a little cooking oil onto the hardened food. Wipe off after 5 to 10 minutes, after the food has softened. Do not use metal utensils, which can damage the non-stick coating.
4. Wipe the outside with a soft cloth only. Do not use any abrasive scouring pad or steel wool as this will damage the housing finishes.

DO NOT IMMERSE IN WATER OR ANY LIQUID

DO NOT PLACE IN DISHWASHER

## Waffle Recipes

### ALL-AMERICAN WAFFLES

2 eggs  
1-3/4 cups milk  
1/4 cup vegetable oil  
1-3/4 cups flour  
2 Tablespoon sugar  
4 teaspoon baking powder  
1 teaspoon salt

~Beat egg yolks, stir in milk & oil. Add flour, sugar, baking powder & salt. Stir just until large lumps disappear. Beat egg whites until stiff and gently

fold into batter. Bake & serve.

### EURO-WAFFLES

4 eggs, separated  
1 cup milk  
2 teaspoons baking powder  
1/2 teaspoon salt (optional)  
2 cups flour  
1/4 cup butter or margarine melted  
1 tablespoon sugar  
1 teaspoon vanilla (optional)

~Beat egg yolks and sugar in a bowl until light. Add cooled melted butter, milk and vanilla extract. Add flour, baking powder & salt, beat well. Beat egg whites until stiff and gently fold into batter. Bake and serve.

### WHOLE WHEAT WAFFLES

1 egg, room temperature and separated  
3/4 cup whole wheat flour  
1/4 cup wheat bran  
2 tablespoon wheat germ  
1 teaspoon baking powder  
1/8 teaspoon salt  
3/4 cup milk  
1 tablespoon honey

2 tablespoon butter, melted and cooled

~Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk, honey and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter.

### OATMEAL WAFFLES

1 egg, room temperature and separated  
1 1/2 cup oats  
1 teaspoon baking powder  
1 tablespoon brown sugar  
3/4 cup milk

4 tablespoon butter or margarine, melted and cooled

~Beat egg white in a small bowl until stiff and set aside. Mix together dry ingredients and set aside. Combine egg yolk, milk and melted butter. Add to dry ingredients, mixing until just blended. Fold in beaten egg white until just mixed. Do not over beat batter. Cook waffles a little longer for extra crispness.

## CHOCOLATE WAFFLES

2 eggs  
1 cup sugar  
1-1/2 teaspoon vanilla (optional)  
1 cup milk  
2 oz. unsweetened chocolate  
1 1/2 cups flour  
1/4 teaspoon salt  
1/2 cup butter or margarine, melted  
2 teaspoons baking powder  
1/4 teaspoon cinnamon

≈In a mixing bowl, beat eggs until fluffy. In a small sauce pot, melt butter or margarine and chocolate being careful not to burn the chocolate. Allow to cool and combine with eggs, milk and vanilla. Add dry ingredients and beat until smooth. Bake and serve.

### Waffle Recipe Hints

Make your waffles special. You can add a whole variety of toppings to enhance your enjoyment. Fresh fruit is popular, such as strawberries, kiwi, banana, blueberries etc. Top with whipped cream, sour cream or yogurt.

Many additional ingredients can be mixed right into the waffle batter before baking. Try melted, unsweetened chocolate with a little sugar for chocolate waffles, or mix in nuts, chopped fruits, cinnamon, coconut, etc. Be creative! Waffles can be a delicious & healthy homemade treat.

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### Send for More Great Waffle Recipes

Waffles are so much more than just an average breakfast food. They're healthful & make great brunches or desserts. Try...  
Whole Wheat Waffles      Oatmeal Buttermilk Waffles  
Crisp 3-Grain Waffles      Cornmeal Waffles  
Pumpkin Spice Waffles      Banana Pecan Waffles  
Yogurt Peach Waffles      Cinnamon Apple Waffles  
Carrot Date Nut Waffles      Honey Wheat Bran Waffles  
Sourdough Waffles      Sweet Potato & Carrot Waffles  
Potato Waffles      Macadamia Nut Waffles  
For a copy of these & more wonderful waffle recipes, send \$3.50 and a self-addressed stamped envelope to: VillaWare, Attn: Waffle Recipe

## Sandwich Recipes

Whether for snacks or desserts, sweet or savory, there are so many creative sandwich variations to be made with your VillaWare® Inter-Baker.

**Preparing Bread Slices...** Except for recipes with no bread, each slice is buttered on one side. Sandwiches should be grilled with the bottom slice placed buttered side down & top slice placed buttered side up. Otherwise, bread can be left plain.

Margarine or oil may be used instead of butter. Olive oil is nice. In this case, coat grids with oil or cooking spray before grilling. Grill all sandwiches 2-5 minutes depending on desired doneness.

### FRENCH HAM & CHEESE SANDWICH

Bread: French, Italian or white  
Outside spread: melted butter  
Filling: Dijon mustard  
1 - 2 slices Swiss or Gruyere cheese  
2 - 3 slices ham  
1 - 2 slices Swiss or Gruyere cheese  
salt and pepper to taste

≈To Make: Spread inside of bread slices with Dijon mustard. Layer ingredients in the order given. Coat outside of bread slices with melted butter.

### ITALIAN SANDWICH

Bread: Italian, white, French or whole wheat bread; pizza dough  
Filling: 2 teaspoons - 1 tablespoon olive oil  
1 - 1 1/2 teaspoon vinegar  
basil to taste  
2 - 3 rings jalapeno pepper, seeded, optional  
1 - 1 1/2 teaspoons pimiento, optional  
1 - 2 slices salami (Genoa)  
1 - 2 slices provolone cheese  
1 - 2 slices capicola ham (Italian)  
5 - 6 small slices pepperoni  
1 slice tomato  
≈To Make: Combine olive oil, vinegar, basil and hot pepper or pimento if

desired. Coat inside of bread and layer remaining ingredients.

### **PROSCIUTTO & ITALIAN CHEESE SANDWICH**

Bread: Italian, whole wheat, rye, pumpernickel, cracked wheat, multi-grain or white

Outside spread: Olive oil with basil, optional

Filling: mustard

1 - 2 slices prosciutto or country ham

1 - 2 slices, or 1 - 2 tablespoons shredded, mozzarella cheese

1 - 1 1/2 slices tomato

dash garlic powder

basil to taste

salt and pepper to taste

~To Make: Spread mustard inside slices of bread, and layer ham, cheese and tomato. Sprinkle with garlic powder, basil, salt and pepper. Coat outside of bread with seasoned olive oil if desired.

### **REUBEN SANDWICH**

Bread: Rye or pumpernickel

Filling: Dijon mustard, Thousand Island or Russian dressing

1 - 2 slices Swiss cheese

2 -3 slices corned beef

1 - 2 slices pastrami, optional

1 1/2 tablespoons sauerkraut

~Spread inside of bread slices with mustard or dressing. Layer remaining ingredients in the order given.

### **CUBAN SANDWICH**

Bread: Cuban, French, Italian or white

Filling: mustard

1 - 2 slices, or 1 - 2 tablespoons diced, ham

1 1/2 - 2 slices roast pork

1 slice Swiss cheese

1 - 1 1/2 slices Italian hard salami

1 - 2 diced pickle, dill or bread and butter

butter or margarine & salt and pepper to taste

~To Make: Spread mustard inside 1 slice of bread. Layer with ham, pork, cheese and salami. Sprinkle with diced pickle and seasonings. Butter inside remaining slice of bread.

### **SMOKED TURKEY AND BRIE SANDWICH**

Bread: White, whole wheat, cracked wheat, pumpernickel or black bread.

Filling: honey mustard or spicy mustard

2 - 3 slices smoked turkey

3 - 4 slices Brie

1 slice tomato

salt-free seasoning blend to taste

~To make: Spread mustard on inside of bread or pizza dough. Layer remaining ingredients.

Substitute 1 - 2 slices of provolone cheese for Brie.

### **JALAPENO CHICKEN SANDWICH**

Bread: white, whole wheat or cracked wheat bread; tortillas; pizza dough.

If using tortillas, add extra filling.

Filling: 2 - 3 slices cooked chicken or turkey, or 2 - 3 tablespoons diced

1 - 2 slices jalapeno cheese

1 - 2 ring jalapeno or 1/2 - 1 teaspoon diced, optional

2 - 3 slices onion, or 1/2 - 1 teaspoon diced, optional

1 - 2 teaspoons salsa

~To Make: Layer chicken and cheese slices on wrapper. Add jalapeno rings and onion if desired and top with salsa.

### **POCKET BEEF BURRITO**

1 lb. ground beef

1 package (1 1/4 oz) taco seasoning mix

1 cup water

1 can (6 oz) tomato paste

10 refrigerated flour or corn tortillas

shredded Monterey Jack or Colby cheese

diced green chilies (optional)

sliced black olives (optional) - sour cream (optional)

~Brown beef in medium frying pan. Add taco seasoning, water and tomato paste, stir until thoroughly combined. Simmer 15 minutes.

Trim tortillas to 5 inch squares. Place 4 tortillas on sandwich maker. Put

1/2 cup meat mixture on each. Top with any of the remaining ingredients.

Cover with tortillas. When done repeat with remaining ingredients.

### **CORNED BEEF SANDWICH**

20 slices corned beef

8 slices rye bread

#### **mustard**

≈Place 4-5 slices corned beef on bread slices. Spread mustard generously and place top slices. Grill and repeat with remaining ingredients.

#### **HAWAIIAN CLUB**

4 slices of white bread

2 slices cheese

2 slices pineapple

2 slices bacon

curry powder

≈Place cheese, pineapple and bacon on slices. Sprinkle bacon with curry powder and top with slices of bread. Grill until crispy brown

#### **EGGS AND ONIONS**

8 slices of white bread

4 eggs

1/2 onion, chopped

≈Form cavity in each lower slice. Beat eggs and add chopped onions.

Pour egg mixture into each cavity, place top slices and grill. Repeat with remaining ingredients.

#### **ITALIAN SAUSAGE AND PEPPERS**

8 slices of white bread

1/2 lb. Italian sausage, mild

1 green pepper, large

≈Cook sausage and chop medium fine. Dice the pepper slices and fry until semi cooked. Place 1/2 ingredients on bottom slices, top with upper slices and grill. Repeat with remaining ingredients.

#### **ITALIAN CALZONE**

1 lb. Italian sausage, sliced

1 cup Italian plum tomatoes, crushed

1 onion, chopped

1 tablespoon minced parsley

1/2 cup olive oil

2 cloves garlic, chopped

1/2 lb. Mozzarella, shredded

Salt, pepper and oregano

≈Fry sausage slices with garlic and onion until browned. Add tomato,

olive oil, parsley, and spices and simmer. Brush bread slices with a little olive oil and make the filled pizzas, adding the cheese before putting on the top slice of bread.

#### **Dessert Sandwiches**

##### **STRAWBERRIES AND CREAM DELIGHT**

8 slices of white bread

1/4 cup sweetened sliced strawberries

2 tablespoons cream cheese

≈Form pockets. Place 2 tablespoons strawberries on each slice. Place 1 tablespoon cheese over strawberries. When done, remove to plate and dust with powdered sugar.

##### **PEANUT BUTTER AND BANANA TREAT**

1/4 cup peanut butter

8 slices of white bread

1 small banana, sliced

≈Position slices, spread 2 tablespoons peanut butter on slices. Place 1/2 of banana slices on each slice. Place top slices and grill.

##### **CINNAMON DELIGHTS**

8 slices of white bread

1 1/2 cups flour

1 egg

1 teaspoon baking powder

1/2 teaspoon salt

3/4 cup milk

1 1/2 teaspoons cinnamon

1/2 cup sugar

3 tablespoons oil

≈Mix dry ingredients. Add rest of ingredients and stir with spoon until smooth. Spoon into each cavity of bread slices. Bake until medium brown and cooked through center.

##### **SLICED BANANA COBBLER**

2 bananas, sliced

8 slices of white bread

1 jar caramel topping

1/2 cup corn flakes, crumbled  
orange juice

≈Soak banana slices in bowl of the orange juice for 2 minutes. Remove and place in dish of corn flake crumbs. Place bananas over bread slices, top with caramel, add top slice and grill.

## BLUEBERRY PIES

8 slices of white bread  
3/4 cup sugar  
2 tablespoons quick-cooking tapioca  
1 teaspoon finely shredded lemon peel  
4 cups fresh or frozen blueberries  
≈Mix sugar, tapioca and a little salt in a bowl. Add lemon peel and blueberries and toss. Spoon onto bread slices and grill 5-6 minutes. Repeat with remaining ingredients

## PEACH DUMPLINGS

8 slices of white bread  
1/3 cup apricot-pineapple preserves  
1/3 cup sugar  
1/4 teaspoon ground nutmeg  
2 1/2 cups peeled fresh peaches  
≈Combine preserves, sugar and nutmeg. Add peach slices and toss to coat with preserve mixture. Spoon onto bread slices and grill 5 minutes. Repeat with remaining ingredients.

## APPLE TURNOVERS

8 slices of white bread  
4 tablespoons stewed pie apples -or-  
4 tablespoons canned apples  
2 teaspoons corn syrup  
1 teaspoon cinnamon  
OPTIONAL: 2 tablespoons raisins or raisin bread  
≈Place a slice of bread, buttered side down, onto each half of the sandwich toaster. Form a hollow and add apple. Sprinkle with sugar and cinnamon. Top with bread slices, buttered side up. Lower lid and toast for 1 minute. Serve immediately.

## Additional Sandwich Recipe Ideas

So many of your favorite foods & recipes can be easily adapted "quick & easy style" in your versatile VillaWare® Inter-Baker. For example...

Cheese Turnovers, Meat Pies, Spinach Puffs, Crabmeat Cakes, Bismarck's, Berry Pockets, Irish Scones, Ricotta Turnovers, Guacamole Dumplings, Fried Mozzarella Sandwiches, Grill Pies, French Toast, Rubens, Stromboli, and any packaged muffin or cake mixes. Be creative!

1. For added flavor brush olive oil, flavored or spiced olive oil, or bacon drippings on outside of bread.
2. Suggested garnishes for savory sandwiches: lettuce, parsley, mint, cress, stuffed olive halves, onion, tomato, etc.
3. A teaspoon of sugar sprinkled on the outside makes toasted sandwiches crispier, especially with fruit fillings.
4. For dessert sandwiches, dust with powdered sugar after toasting.

## Pizzelle Recipes

### PIZZELLE a good Italian basic recipe

3 eggs  
3/4 cup sugar  
8 Tbs (1 stick) unsalted butter, melted  
2 tsp vanilla extract  
1 tsp finely grated lemon zest  
1 3/4 cups all-purpose flour  
2 tsp baking powder

≈In a mixing bowl, beat the eggs and sugar until light yellow and thick ribbons fall from the whisk, 2-3 minutes. Add the melted butter, vanilla and lemon zest, and beat until blended.

≈Sift together the flour, and baking powder. Add half of the flour mixture to the wet ingredients, fold until just blended, add remaining flour and fold again until just incorporated.

≈Heat pizzelle iron. Brush lightly with butter and place about 1 tablespoon of batter on iron. The excess batter that may ooze out should be cut off immediately. Bake until golden brown. Remove and cool on a rack. Repeat with remaining batter to make about 25 pizzelle.

### PIZZELLE typical of Campobasso, Molise Province, Italy

3 eggs  
1 3/4 cups all purpose flour

1/2 teaspoon anise seed or extract (optional)  
1/2 cup butter, margarine or oil, melted (1/4 lb.)

2 teaspoons baking powder

3/4 cup sugar

1 teaspoon vanilla extract

~Beat eggs and sugar. Add cooled melted butter or margarine, and vanilla and anise. Sift flour and baking powder and add to egg mixture. Batter will be stiff enough to be dropped by spoon. Batter can be refrigerated to be used at a later time. Makes 30 pizzelles.

## PIZZELLES ARANCITA

3 eggs

2 cups flour (all purpose)

1 cup sugar

2 teaspoons baking powder

2 teaspoons rum

2 teaspoons grated orange peel

1/2 cup unsalted butter, melted

~Beat eggs and sugar. Add cooled melted butter a little at a time. Add rum and grated orange peel. Gradually add enough flour to make a very light dough, light enough to drop on your pizzelle baker with a spoon. Makes approximately 50 pizzelles.

## SIGNORA PALATINO'S PIZZELLES

This recipe comes to us from a woman who recalls it as the recipe used with the original cast iron hand-irons that were first produced by blacksmiths in the Abruzzi region of Italy. This recipe is preferred by some who like a much harder and heavier pizzelle cookie.

6 eggs

7 cups flour (all purpose)

2 cups sugar

1 teaspoon anise seed (optional)

1 cup butter, margarine or oil, melted (1/2 lb.)

4 tablespoons baking powder

2 teaspoons vanilla extract

~Beat eggs and sugar. Add cooled melted butter or margarine, and vanilla and anise seeds. Sift flour and baking powder and add to egg mixture. Batter will have a dough like consistency. 1 inch round balls can be formed to be placed on the grids. Makes about 60 pizzelles.

**Using any of the Pizzelle recipes above, try these variations.  
The possibilities are endless!**

## PIZZELLE CON CIOCCOLATTE

Add 3 tablespoons cocoa and 3 tablespoons sugar to the basic Italian Pizzelle recipe. If desired, you may substitute chocolate flavoring instead of the vanilla and anise flavorings.

## SWIRL PIZZELLES

So many people have suggested this idea that we couldn't resist passing it on to you. Make one basic recipe and set aside. Now make one Pizzelle con Cioccolatte recipe adding three drops of red food coloring. Drop 1/2 teaspoon of basic batter and another 1/2 teaspoon of chocolate batter onto the center of each grid pattern during baking. Two-toned swirl pizzelles!

## ALMOND PIZZELLES

Omit vanilla and anise flavorings from the basic recipe. Add 1 tablespoon almond extract or 2 tablespoons Amaretto. Add one cup of finely chopped or ground almonds to the batter.

**Thank You  
for purchasing  
your VillaWare®  
Inter-Baker®  
Appliance**

## FULL ONE YEAR WARRANTY

This VILLaware product is protected against defects in materials and workmanship for one year from the date of original purchase. If the product proves to be defective in materials or workmanship during this period, it will be repaired free of charge.

This warranty does not apply to damage resulting from misuse, accidents or alterations to the product, or to damages incurred in transit. This warranty does not apply to cords or plugs.

All returns must be carefully packed and made transportation pre-paid with a description of the claimed defect.

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For additional information on the VillaWare® product line,  
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